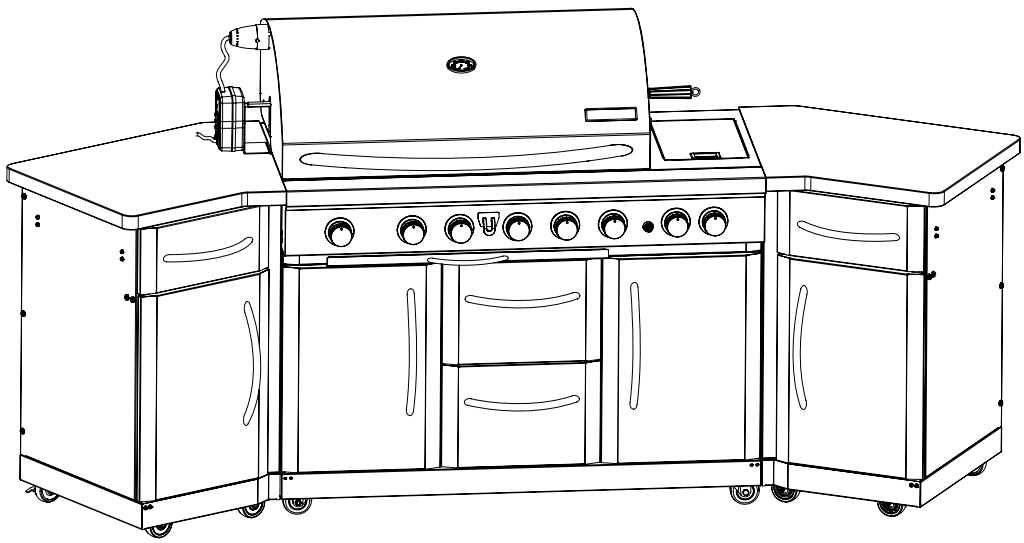
PERMASTEEL



FOR OUTDOOR USE ONLY

USER'S MANUAL

MODEL NUMBER: PG-50601SRLA

CUSTOMER SERVICE: (888)-287-0735

DANGER

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

LIMITED WARRANTY

Model Number: PG-50601SRLA
PermaSteel Stainless Steel BBQ Grill Island

We warrant to the original consumer purchaser ("Purchaser") of the PermaSteel Stainless Steel BBQ Grill ("Product") that each Product shall be free from defects in workmanship and materials for a period of the years listed below from the date of original purchase. Our obligation under this warranty shall be limited to repair or replacement of, or adequate compensation for, the Product, at the option of us, during the warranty period. Our liability shall not extend beyond repair or replacement, or the cost equivalent thereto.

This warranty excludes normal wear and tear of the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than us. The warranty period of the years listed below shall not be extended or renewed by the repair or replacement of, or compensation for, the Product.

If your Product is defective or otherwise requires service or parts, please first call PermaSteel Customer Service toll-free at (888)-287-0735, between 8:00 a.m. and 5:00 p.m., PST. Please tell us which model you purchased, the date of purchase, and the problem with your Product. We will use our very best efforts to honor this warranty, and repair, replace or compensate you for your Product through your original place of purchase. A copy of your original purchase receipt must accompany your service request.

Component	Warranty Period:
Burners:	3 Years
Flame Tamer:	2 Years
Cooking Grids:	2 Years
Valves:	1 Year
Frame, Housing, Cart, Control Panel, Igniter, and Related Parts:	1 Year
All Stainless Steel Parts:	2 Years
Granite Countertop:	1 Year

LIMITATION OF REMEDIES AND LIABILITY

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the Product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party. Our liability for any breach of warranty shall be limited to repair or replacement of the defective part or parts as described above. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The above warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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MESSAGE TO OUR USERS

Thank you for your purchase of our Stainless Steel BBQ Gas Grill. We sincerely wish you will enjoy using our fine products.

- Please read this User's Manual in its entirety before using the grill.
- Please contact our customer service at (888)-287-0735 if you have any questions.
- Please read this User's Manual carefully. Failure to follow the provided instruction can result in serious bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves to do any required assemble.

IMPORTANT: This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

NOTE TO INSTALLER: Leave this User's Manual with the customer after delivery and/or installation.

NOTE TO CONSUMER: Leave this User's Manual in a convenient place for future reference.

SAFETY SYMBOLS

The symbols listed here are being used through out this User's Manual. Please pay special attention to them. The meaning of each of the symbols is listed here:

- **DANGER–** this symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if not properly followed.
- **WARNING**– this symbol indicates a warning of potential serious bodily injury if the instructions are not strictly followed. Please be sure to read and follow all of these messages carefully.
- **CAUTION**– this symbol indicates a potentially hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.

INSTALLATION/SAFETY PRECAUTIONS

WARNING

READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL

- This grill is designed to use LP (Liquid Propane) gas only. Please use the grill with the regulator supplied by PermaSteel.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with either the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.**
- The LP-gas supply cylinder is to be constructed and marked in accordance with the specifications for LP-gas cylinders of the **U.S. Department of Transportation (DOT)** or **the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.**
- If an external electrical source is utilized, the outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with **the National Electrical Code, ANSI/NFPA 70-1990**, or **the Canadian Electrical Code, CSA C22.1**. Keep the power cord of the motor away from the hot surfaces of the grill while in use. Remove and store the motor in a dry place when not in use.
- This grill is safety certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious bodily injury or property damage. PermaSteel is not responsible for any modifications, and all warranties will be void.

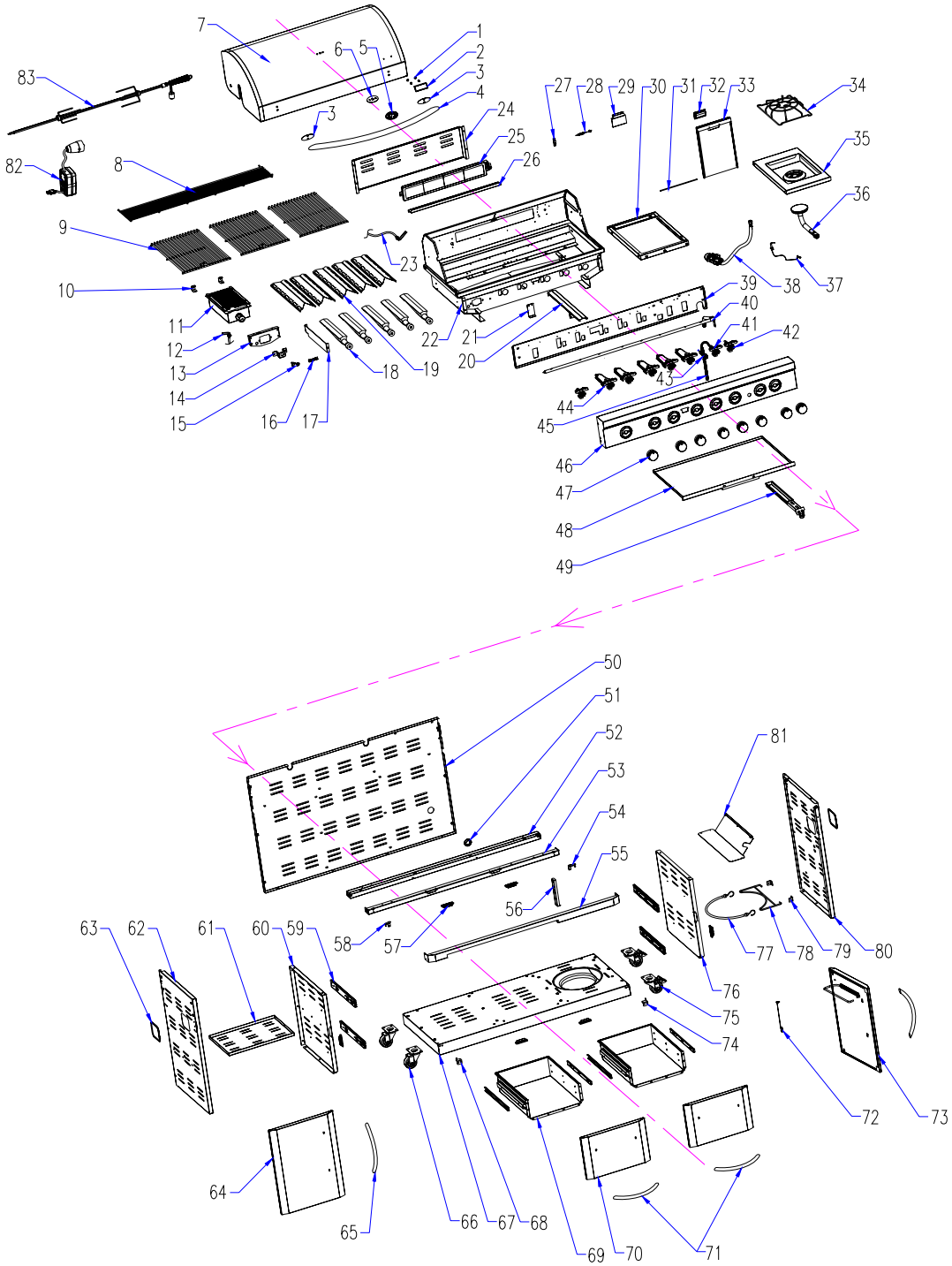
PROPANE & GAS WARNING

WARNING

FOR YOUR SAFETY, PLEASE READ THIS SECTION FIRST

- If you smell gas:
  - Shut off gas to the appliance.
  - Extinguish any open flame.
  - Open lid.
  - If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Any LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

GRILL PARTS DIAGRAM

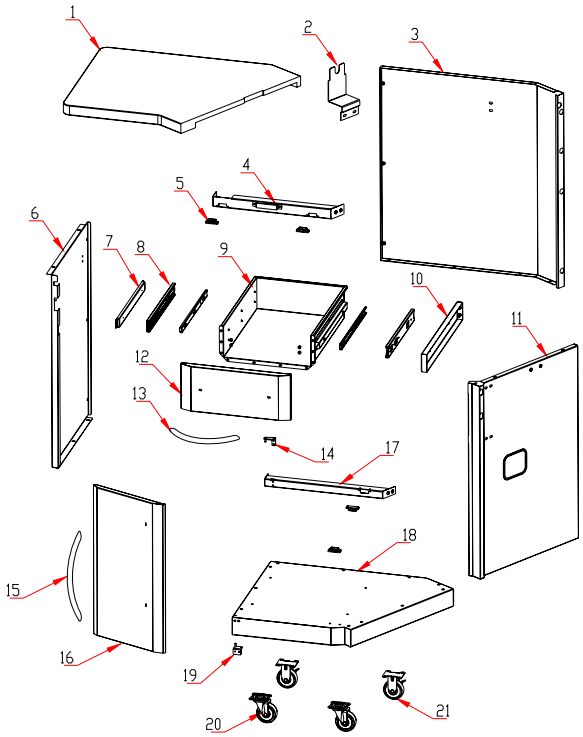


Notice: This part list is for your reference only, some parts will be different, please subject to the actual appliance in carton.

GRILL PARTS LIST

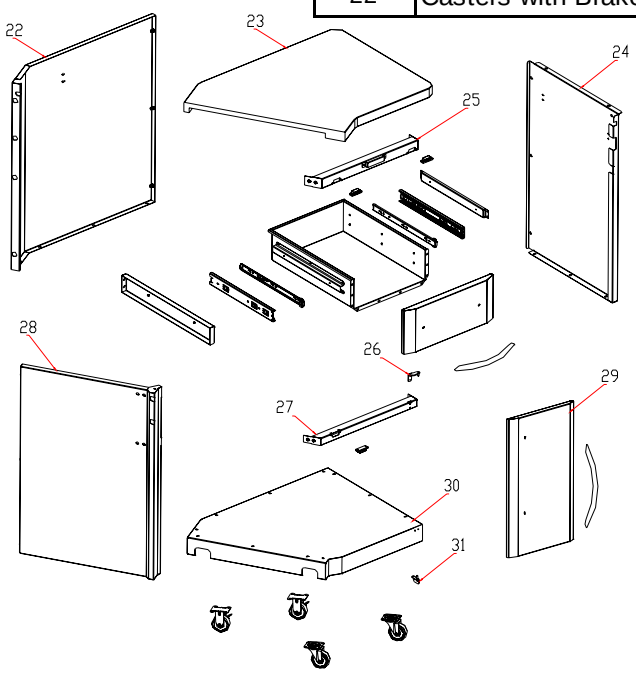
REF#	DESCRIPTION	Q'TY	REF#	DESCRIPTION	Q'TY
1	Clip Rings	2	43	Safty Switch & Bottom	1
2	Name Plate	1	44	Valves	5
3	Lid Handle Seats	2	45	Corrugated Pipe A	1
4	Lid Handle	1	46	Control Panel	1
5	Temp. Gauge	1	47	Knobs	8
6	Temp. Gauge Seat	1	48	Grease Tray	1
7	Double-layer Lid	1	49	Smoker	1
8	Warming Rack	1	50	Back Panel	1
9	Cooking Grids	3	51	Hose Bushing	1
10	Rear Burner Back Bracket	1	52	Back Transom	1
11	Searing Burner	1	53	Front Transom	1
12	Ignition Electrod, Searing Burner	1	54	Right Upper Door Hinge Bracket	1
13	Searing Burner Bracket	1	55	Door Bracket	1
14	Injector Bracket	1	56	Firebox Bracket	1
15	Injector	1	57	Magnets	6
16	Corrougated Pipe B	1	58	Left Upper Door Hinge Bracket	1
17	Heat Shield , Searing Burner	1	59	Sliding Bars	4
18	Main Burners	5	60	Left Clapboard	1
19	Flamer Tamers	5	61	Top Clapboard	1
20	Smoke Cover	1	62	Left Panel	1
21	Grease Tray Bracket	1	63	PVC Washers	2
22	Firebox	1	64	Left Side Door	1
23	Ignition Electrode,Rear Burner	1	65	Handle	1
24	Rear Panel	1	66	Casters Without Brake	2
25	Rear Burner	1	67	Bottom Panel	1
26	Rear Burner Cover	1	68	Left Lower Door Hinge Bracket	1
27	Thermocouple Bracket	1	69	Drawers	2
28	Thermocouple	1	70	Drawer Front Panels	2
29	Thermocouple Cover	1	71	Drawer Handles	2
30	Side Burner Support Bracket	1	72	Ignitor Rod	1
31	Hinge, Side Burner Lid	1	73	Right Door	1
32	Lid Handle	1	74	Right Lower Door Hinge Bracket	1
33	Side Burner Lid	1	75	Casters With Brake	2
34	Cooking Grid, Side Burner	1	76	Right Clapboard	1
35	Side Burner Base	1	77	Tank Holder Rubber Strap	1
36	Side Burner	1	78	Tank Holder	1
37	Ignition Electrode,Side Burner	1	79	Tank Holder Brackets	2
38	Regulator	1	80	Right Panel	1
39	Valve Bracket	1	81	Right Heat Shield	1
40	Mainfold	1	82	Rotisserie Kit	1
41	Rear Burner Valve	1	83	Motor	1
42	Side Burner Valve	1	84		

GRILL PARTS DIAGRAM



REF#	Parts of Left Cabinet
1	CounterTop
2	Motor Bracket
3	Back Panel
4	Cross Bar
5	Magnets
6	Left Side Panel
7	Drawer Brackets
8	Sliding Bars
9	Drawer Seat
10	Drawer Transom
11	Right Side Panel
12	Drawer Front Panel
13	Drawer Handle Seats
14	Drawer Handle
15	Upper Door Hinge
16	Left Door Handle
17	Left Door
18	Door Transom
19	Bottom Panel
20	Lower Door Hinge
21	Casters without Brake
22	Casters with Brake

REF#	Parts of Right Cabinet
23	CounterTop
24	Back Panel
25	Drawer Transom
26	Magnets
27	Left Side Panel
28	Drawer Transom
29	Drawer Brackets
30	Sliding Bars
31	Drawer Seat
32	Right Side Panel
33	Drawer Front Panel
34	Drawer Handle
35	Right Door
36	Right Door Handle
37	Right Upper Door Hinge
38	Door Transom
39	Bottom Panel
40	Right Lower Door Hinge
41	Casters with Brake
42	Casters without Brake

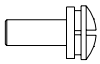


Notice: The part lists are for your reference only, if there is any difference, please refer to the actual appliance in carton.

ASSEMBLY INSTRUCTIONS

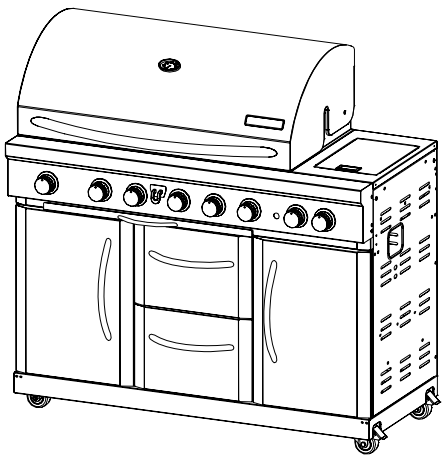
Tools Required:

- #2 Philips head screwdriver (not provided)
- Hexagon/Allen wrench (provided).
- The following hardware is provided with island sides.

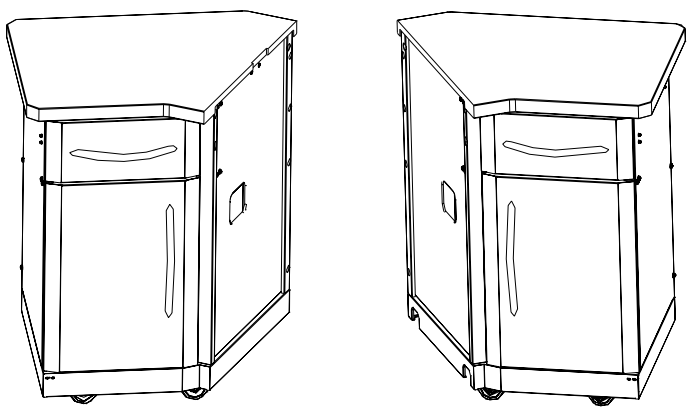
Item	Description	Specification	Quantity
1	Truss head screw (With Split lock And Gasket) 	1/4-20x1/2”	2 pcs

STEP I:

- Take out grill body and the cabinets from packing carton, and remove all of the packing materials.



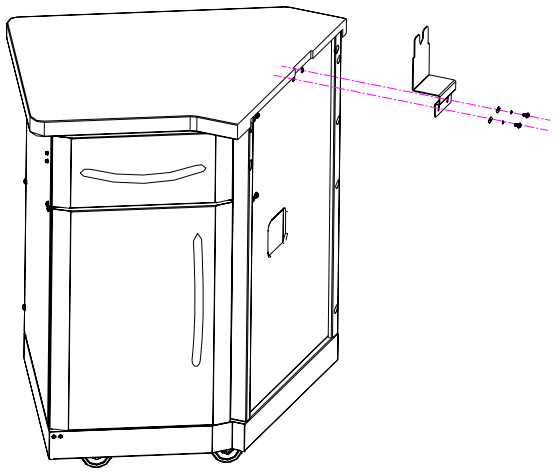
(a)



(b)

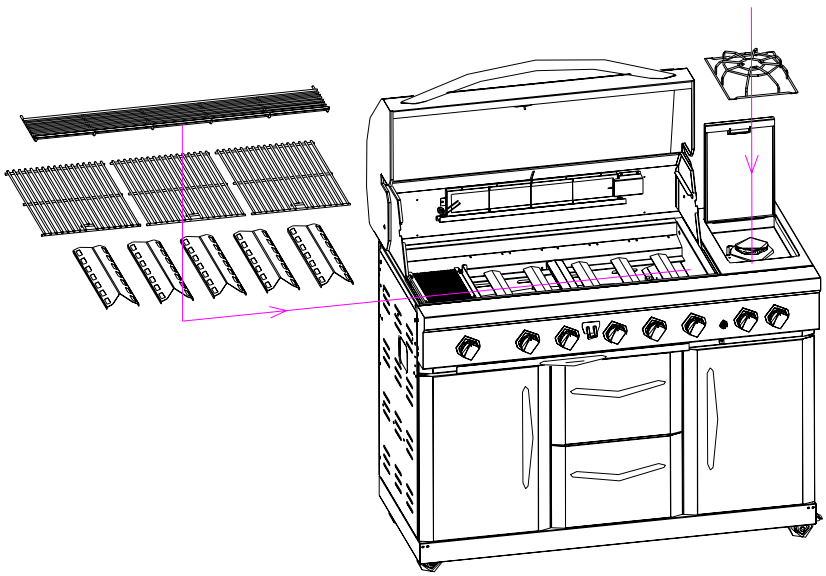
STEP II :

- Place the motor bracket to the left side cabinet with 2 pcs of 1/4-20*1/2 screws.



STEP III :

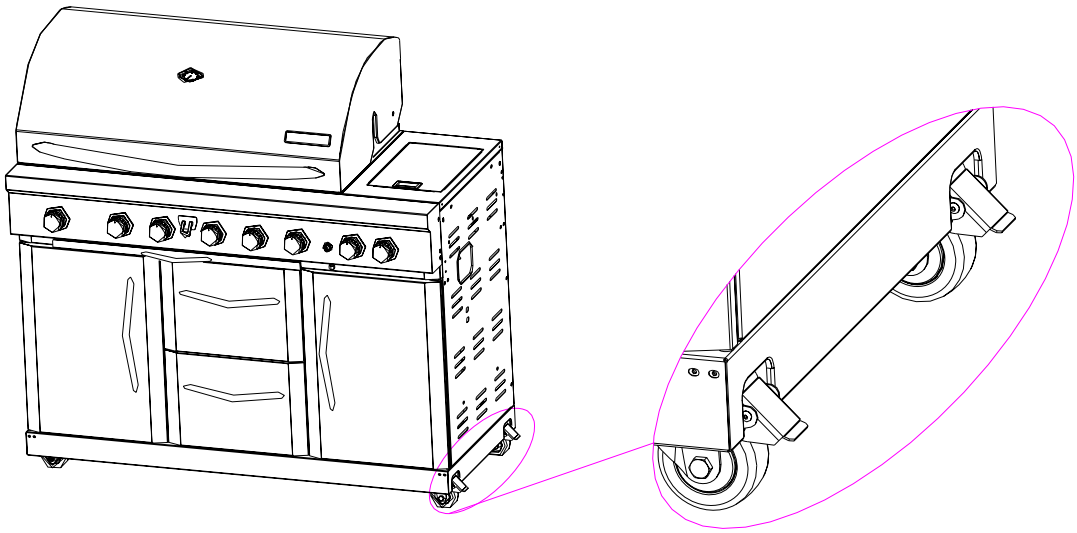
- Remove packing material from flame tamers, cooking grids, warming rack, then place them in the proper positions shown below.



ASSEMBLY INSTRUCTIONS

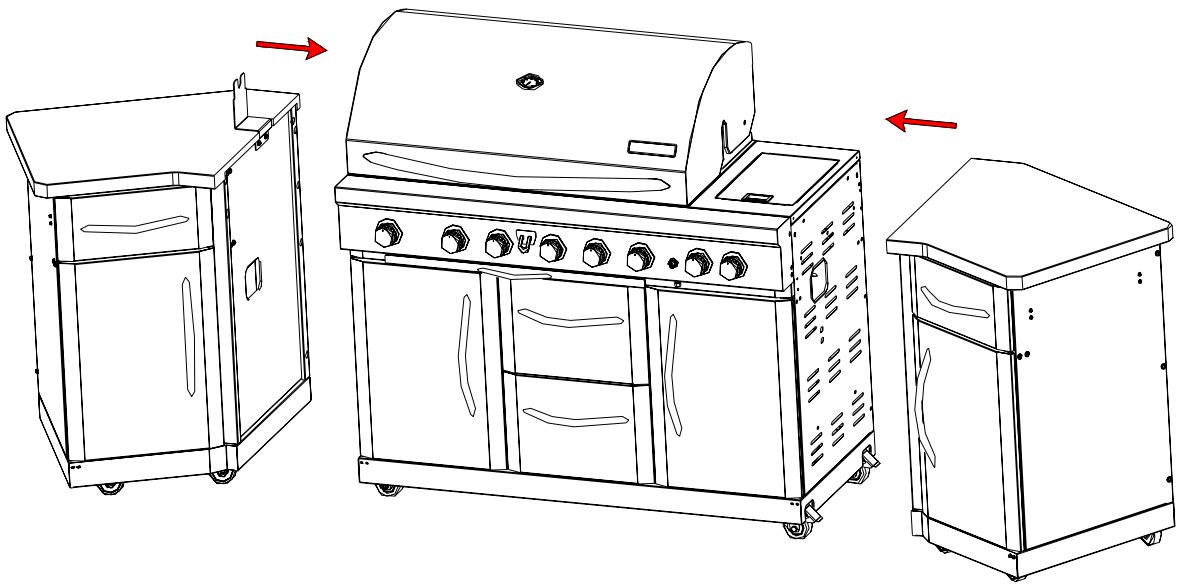
STEP IV :

- When the grill is in the desired location, lock the caster brakes, this will keep the grill unit in place for safe operation.



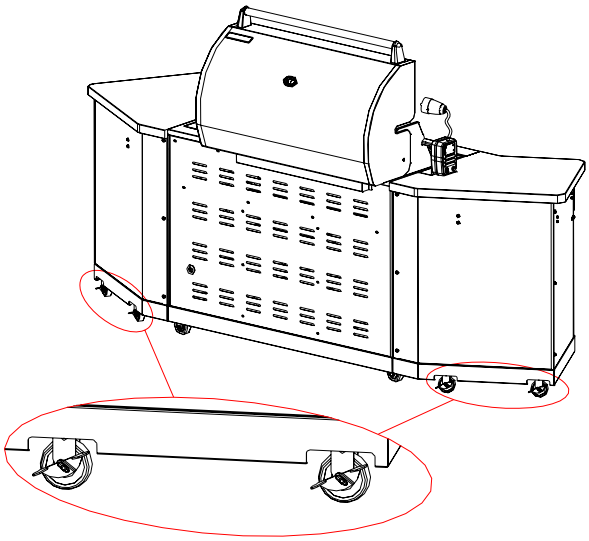
STEP V :

- Place the side cabinets close to grill, making sure they are aligned properly.



STEP VI:

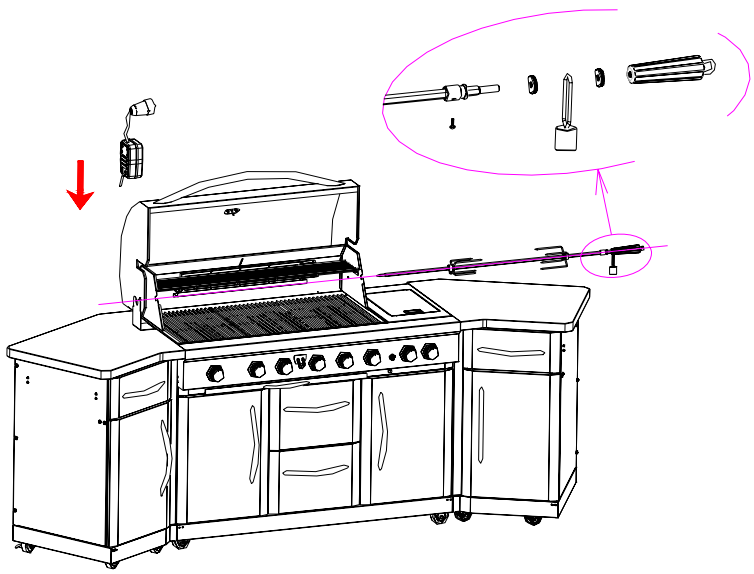
- When the grill island is in the desired location, lock the caster brakes of the cabinets, this will keep them in place for safe operation.



STEP VII:

If the rotisserie kit is available:

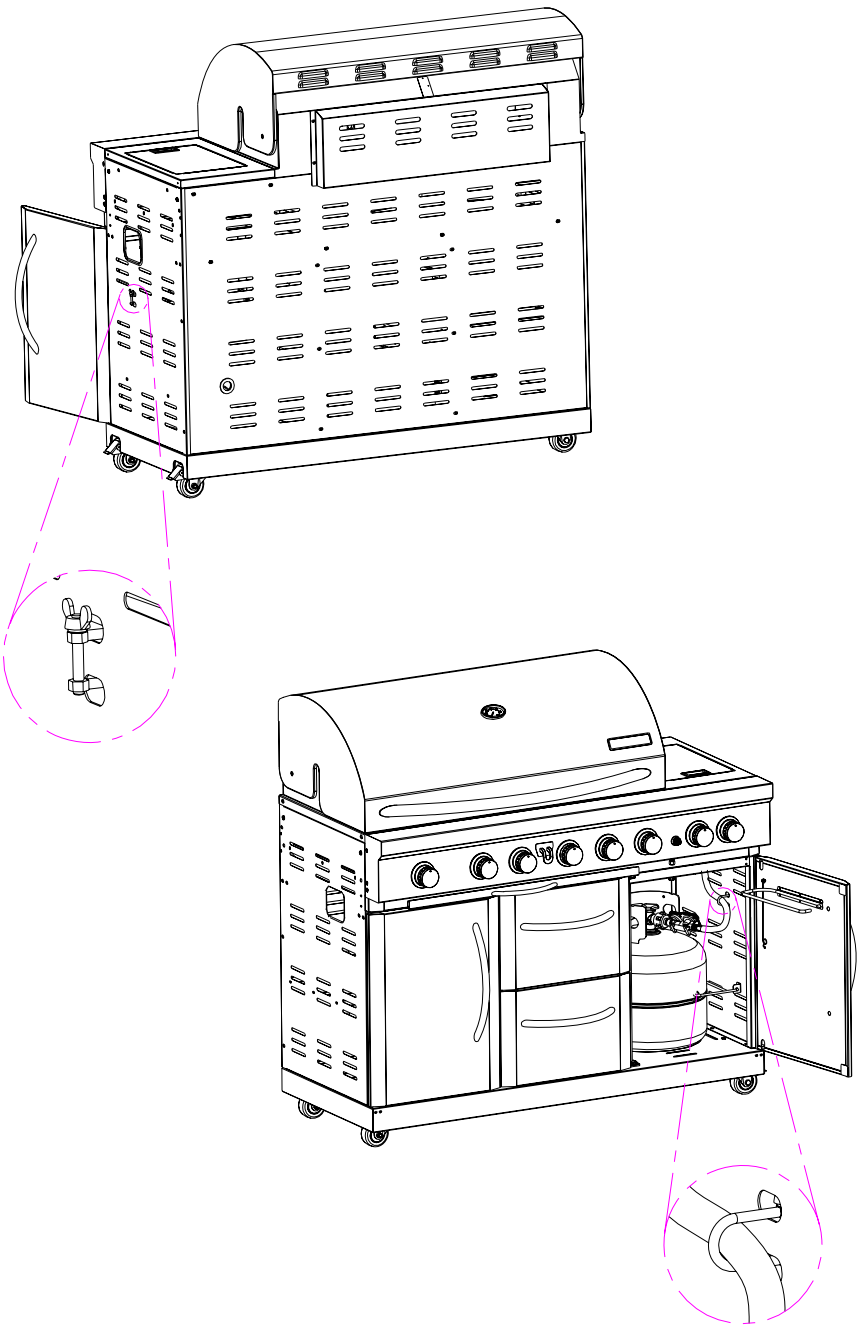
- Take out rotisserie parts from carton.
- Tread key washers and counter balance onto treaded end of rotisserie rod, next tread handle and tighten, slide shaft collar through other side of rod followed by the two prongs, (forks should be pointing towards each other) tighten thumb screws on shaft collar and prongs.
- Take out motor from the carton, and place it in the bracket.



Safety Notice:

- The regulator hose should go through the U shaped bracket, in order to prevent the hose from lifting up and touching the hot firebox.

Note: if replacing the regulator, please make sure to put the regulator hose through the U shape bracket.



GAS CONNECTION

ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SUPPLIED BY THE MANUFACTURER

This is a LP (Liquefied Petroleum Gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.

▪ **LP TANK REQUIREMENTS – THE LP TANK USED WITH YOUR GRILL MUST MEET THE FOLLOWING**

1) Measurement: 12’’(30.5cm) (Diameter) X 18’’ (45.7cm) (Tall) .
2) Maximum Capacity: 20lbs(9Kg).
3) Constructed and marked in accordance with the specification for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See LP tank collar for marking.
4) Is arranged for vapor withdrawal.
5) Includes a collar to protect the tank valve.
6) Has no dents or rust. A dented or rusty LP tank may be hazardous and should be checked by your supplier.
7) Provides a shut-off valve terminating in an LP gas tank valve outlet specified, as applicable for connection type QCC1 in the standard for compressed gas tank valve outlet and inlet connection ANSI/CGA-V-1.

▪ **LP TANK VALVE USED MUST MEET THE FOLLOWING**

1) Have type I outlet compatible with regulator provided.
2) Have safety relief valve.
3) UL listed Overfill Protection Device (OPD), This OPD safety feature is identified by a unique triangular hand wheel. Only use tanks equipped with this type of valve. (As the figure shown on the next page)

▪ **FOR YOUR SAFETY**

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

GAS CONNECTION

- **CONNECT THE REGULATOR TO THE LP TANK**

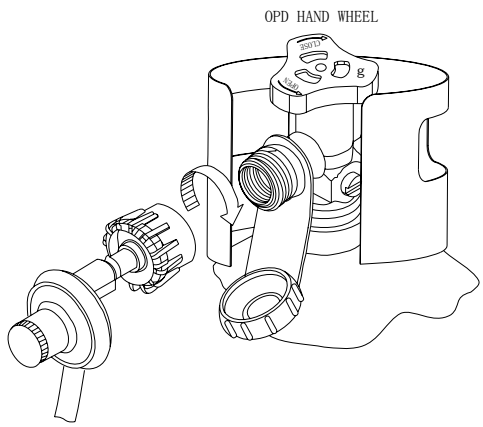
VERY IMPORTANT:

- THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 140℉（60℃）.

- THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.

- THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I CONNECTION OF THE TANK VALVE PER ANSIZ21.81.

1) Make sure tank valve is in its full off position (turn clockwise to stop).
2) Check tank valve to assure it has proper external male threads (type I connection per ANSIZ21.81).
3) Make sure all burner knobs are in their off position.
4) Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
5) Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas dealer for repair.
6) When connecting(As figure shown below) regulator assembly to the valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.



7) Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until the leak has been fixed.

GAS CONNECTION

WARNING

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
- Do not use this grill until leak test has been performed.
- If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY, call LP gas supplier or the fire department.

DANGER

- NEVER store a spare LP tank under the grill, and you should not have a spare tank near the grill.
- NEVER fill the tank beyond 80% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a LP tank could activate to release gas and cause a fire.
- The spare LP tank must have safety caps installed on the LP tank outlet.

VERY IMPORTANT:

DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.

- **To disconnect LP gas tank**:
  1) Turn all the knobs off.
  2) Turn the tank valve off fully (turn clockwise to stop).
  3) Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
  4) Install the protective cap back onto the LP tank valve.

LEAK TESTING

- **GENERAL**

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

- **BEFORE TESTING**

1) Make sure that all packing material is removed from the grill including the burner tie-down straps.
2) Do not smoke while leak testing.
3) Never leak test with an open flame.
4) Make a soap solution with one part liquid detergent and another part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the LP cylinder is full.
5) Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
6) Keep grill away from open flames and/or sparks while testing.

- **TO TEST**

1) Make sure all control knobs are in the “OFF” position.
2) Make sure the regulator is connected to the LP tank tightly.
3) Completely open LP tank valve by turning counter clockwise. If you hear a “POP” sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at the connection. Call your gas dealer or fire department.
4) Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
5) If growing bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections, Open LP tank valve again, and recheck.
6) If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call our service center at (888)-287-0735 for help.
7) Always close the LP tank valve after leak testing by turning clockwise.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

LEAK TESTING

- **SAFETY TIPS:**
  1) ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK EXCHANGE.
  2) ALWAYS CHECK FOR LEAKS BEFORE EACH USE.
  3) CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. IT IS HANDY TO KEEP A SPRAY BOTTLE OF SOAPY WATER NEAR THE SHUT-OFF VALVE OF THE GAS SUPPLY LINE. SPRAY ALL THE FITTINGS. GROWING BUBBLES INDICATE LEAKS.
  4) DISCONNECTED LP CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREAS.
  5) TURN OFF ALL CONTROL KNOBS AND LP TANK VALVE WHEN THE GRILL IS NOT IN USE.
  6) IF THE APPLIANCE IS STORED INDOORS, THE LP TANK MUST BE DISCONNECTED AND REMOVED FROM THE GRILL.
  7) LP TANKS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA. DISCONNECTED LP TANKS IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP.
  8) NEVER LEAVE A LP TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
  9) DO NOT STORE LP TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
  10) FOR ANY OTHER PROBLEMS, SEE “TROUBLESHOOTING” OR CONTACT OUR SERVICE CENTER AT (888)-287-0735.

FINAL INSTALLATION CHECKLIST

- ❑ At least 36” clearance maintained from combustible constructions to the sides and back of this grill.
- ❑ All internal packaging removed.
- ❑ Burners are sitting properly on orifices.
- ❑ Knobs turn freely.
- ❑ The regulator & hose connected to grill are provided by the manufacturer.
- ❑ Unit tested and free of leaks.
- ❑ User informed of gas supply shut off valve location.

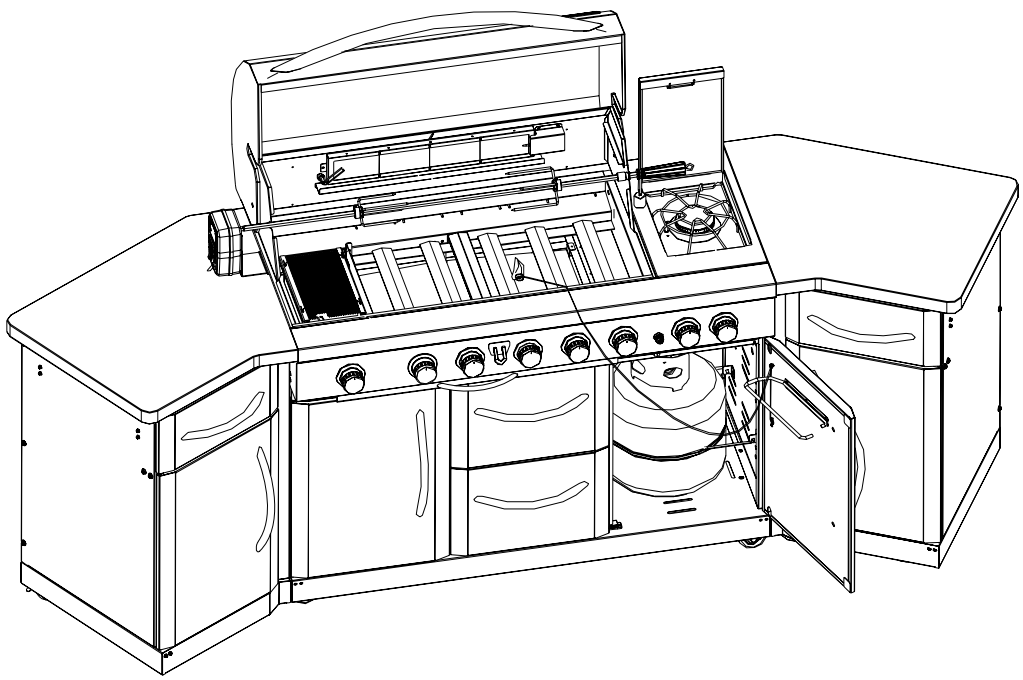
GRILL LIGHTING INSTRUCTION

VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.

- **BEFORE LIGHTING:**
  Inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

- **VERY IMPORTANT: TO LIGHT MAIN AND SIDE BURNERS OF THE GRILL:**
  1) Read instructions before lighting.
  2) Turn all knobs to "OFF" then open the LP tank valve. Always keep your face and body as far from the grill as possible when lighting.
  3) Open lid during lighting.
  4) Push and turn any control knob slowly to "HI" position. The built-in igniter will click and spark simultaneously to light the pilot and burner in sequence.Turn the control knob to OFF IMMEDIATELY if the burner does not light within 5 seconds. Wait 5 minutes for gas to dispel, then repeat the lighting procedure.
  5) Follow match lighting instructions if burner can't be lit after repeating 3-4 times.

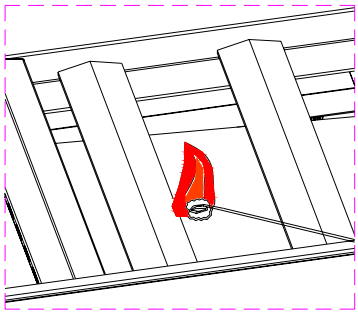
- **TO LIGHT THE MAIN AND SIDE BURNERS WITH MATCH: (AS THE FOLLOWING FIGURE SHOWS)**
  If the burner will not light after several attempts then the burner can be match lit.
  Tools: Lighting rod (hanging behind the right door)

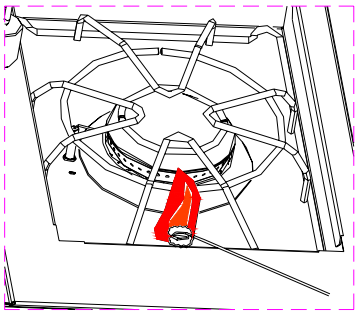


GRILL LIGHTING INSTRUCTION

Usage:

1) Read instructions before lighting.
2) Open the lid during lighting.
3) Strike the match and place approximately 1/2” above lighting hole located on right and left hand side of the grill body.
4) Push and turn the knob to “HI” position, make sure the burner lights and stays lighted.
5) Repeat step 3 and 4 to light other burners.
6) Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, call our service center at (888)-287-0735.





- **FLAME CHARACTERISTICS:**

1) Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.
2) Burner flames should be blue and stable with small yellow tips, no excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.
3) Small yellow tips are ok.

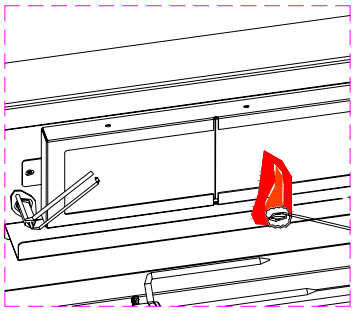
- **TO LIGHT THE ROTISSERIE BURNER OF THE GRILL:**

1) Read instructions before lighting.
2) Turn all knobs to “ OFF ” then open the tank valve. Always keep your face and body as far from the grill as possible when lighting.
3) Open lid during lighting.
4) Push down the safety valve switch button and hold on with right hand, allowing the gas to reach the burner.
5) Push and turn rear burner knob slowly to “ HI ” position with left hand 2 seconds later than push down the button. The built-in igniter will click and spark simultaneously to light the burner once burner lights. Keep pressing safety valve button for 15 seconds to allow the safety valve to open. Turn the control knob to “OFF ”and release the button IMMEDIATELY if the burner does not light within 5 seconds. Wait 5 minutes for gas to dispel, then repeat the lighting procedure.
6) Follow match lighting instruction if burner can’t be lit after repeating 3-4 times.

GRILL LIGHTING INSTRUCTION

- **TO LIGHT THE ROTISSERIE BURNER WITH MATCH:**

1) Read instructions before lighting.
2) Open the lid during lighting.
3) Push and turn the rotisserie burner knobs slowly to “ HI ” position, then release.
4) Push down the safety valve switch button with right hand and hold on, light by match with left hand. Make sure the burner lights and stays lit.

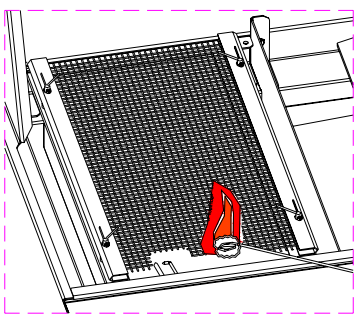


- **TO LIGHT THE SEARING BURNER OF THE GRILL:**

1) Read instructions before lighting.
2) Turn all knobs to “ OFF ” then open the tank valve. Always keep your face and body as far from the grill as possible when lighting.
3) Open lid during lighting.
4) Push and turn searing burner knob slowly to “ HI ” position with left hand 2 seconds later. The built-in igniter will click and spark simultaneously to light the burner once burner lights. Turn the control knob to “ OFF ” and release the button IMMEDIATELY if the burner does not light within 5 seconds. Wait 5 minutes for gas to dispel, then repeat the lighting procedure.
5) Follow match lighting instruction if burner can’t be lit after repeating 3-4 times.

- **TO LIGHT THE SEARING BURNER WITH MATCH:**

1) Read instructions before lighting.
2) Open the lid during lighting.
3) Push and turn the searing burner knobs slowly to “ HI ” position, then release.
4) Light by match. Make sure the burner lights and stays lit.



OPERATING INSTRUCTION

CAUTION

- Clean the grill often. A grease fire that may damage the grill may occur if the grill has not been cleaned frequently.
- NEVER leave the grill unattended while in use.
- Do not use water to extinguish the grease fire, it may cause bodily injury. Turn knobs off and LP tank off in case grease fire occurs.
- Grease fire can't be put out by closing the lid. Turn off knobs and LP tank IMMEDIATELY if any grease fire occurs.

WARNING

For your safety:

- Keep grill area clear and free from any flammable material.
- NEVER let children operate the grill or play near the grill.
- This grill is for outdoor use ONLY. NEVER use in an enclosed area such as a carport, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.
- Use the grill at least 36'' away from any wall or surface. 120'' away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights or water heaters.
- Do not use this grill on or under wood balconies.
- This grill is designed to use only LP gas, DO NOT use lava rock, briquets or charcoal.
- NEVER light the burner with the lid closed. Non-ignited gas can accumulate inside the closed lid and may cause explosions.
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the LP tank completely and detach it from the grill before moving.

- **TOTAL GAS CONSUMPTION:**

Total gas consumption (per hour) of PG-50601SRLA grill with all burners on “HI”:

Main burners	60,000 Btu/hr
Side burner	12,000 Btu/hr
Rotisserie burner	14,000 Btu/hr
Searing burner	16,000 Btu/hr
Total	102,000 Btu/hr

- **GENERAL USE OF THE GRILL:**

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

- **USING THE GRILL:**

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HI” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial searing. It will prevent the food from the burning on the outside and raw on the middle. Foods cooked for a long time or basted with a sugary marinade may need a lower toward setting near the end of the cooking time.

1) Make sure the grill has been leak tested and is properly located.
2) Remove any packing material.
3) Light the grill burners using the instructions in this manual.
4) Turn the control knob to “HI” and preheat the grill for 15 minutes.
5) The grill lid is to be closed during the appliance preheat period.
6) Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and “LO”.
7) The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers under the stainless steel cooking grids.
8) The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

OPERATING INSTRUCTION

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

This grill is equipped with a three-prong (grounded) plug for your protection against, and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong. Keep any electrical supply cords and the fuel supply hose away from any heated surfaces. Remove and store the motor in a dry place when not use.

- **USING ROTISSERIE KIT:**

1) Take off the rotisserie kit from the grill.
2) Slide off the left fork, and load the meat or poultry onto the rod.
3) Restore the left fork, put two forks into the meat or poultry as far as possible. Make sure the meat or poultry is located in the middle of the rod. Screw the wing nuts of the fork as tight as possible.
4) Wrap the food with butchers string (never use nylon or plastic string) to secure any loose portions, if necessary.
5) Restore the rotisserie kit into the motor.

- **ROTISSERIE TIPS:**

1) If larger cuts of meat are being grilled, the rod may flex. This is normal.
2) Remove the cooking grids for larger cuts of meat, if the meat scrapes on the cooking grids during rotation.

CARE & MAINTENANCE

- **MAINTENANCE**

1) Keep the grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2) Keep the holes in the three sides of the cart clear and free from debris, thus ensure the flow of combustion and ventilation air is unobstructed.
3) Visually check burner flames as following:
   - Remove cooking grids and flame tamers.
   - Light burners.
   - Turn knobs from “HI” to “LO”, check the flame status, the flame in “LO” position should be smaller than in HI position, as figure shown below.
   - Always check flame before each use, see TROUBLESHOOTING if any abnormal status found.

- **MAINTENANCE (*CONTINUED*)**

4) Call our after service center at (888)-287-0735 for warranty replacement parts.

- **CLEANING**

1) STAINLESS STEEL CLEANING

The grill is made of stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches, sand very lightly with dry 100 grit emery papers in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake onto the surface and give the appearance of rust. Use an abrasive pad in conjunction with a stainless steel cleaner to remove.

VERY IMPORTANT: DO NOT USE ACID DETERGENT AND/OR ANTI-RUST TO CLEAN THE CONTROL PANEL, SUCH STRONG CLEANSER MAY CLEAN OFF THE PRINTING.

2) COOKING AREA CLEANING

The easiest way to clean the grill is to clean immediately after turning off the flame when cooking is completed. Wear a barbeque gloves to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse a hot part in water.

3) GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand may be placed in bottom of the grease tray to absorb the grease.

4) GRANITE CONTERTOP

Use a high quality penetrating sealant made specifically for granite, to protect granite countertops against stains and discoloration, The sealant should be applied periodically throughout the year.

For standard maintenance on granite countertops, wipe with warm water or mild soapy water. Cleaners made specifically for cleaning granite may be used as necessary. Do not use vinegar, cleaners that contain acid, abrasive cleaners, or furniture polish.We suggest the following routine care:

- Clean up spills immediately;
- Dust with an untreated cloth;
- Use coasters;
- Keep planters off the surface;
- Always keep the grill covered when not in use.

TROUBLE SHOOTING

- **SPIDER AND INSECT WARNING**

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. Always clean the burners before use.

- **WHEN TO LOOK FOR SPIDERS**

Inspect the burners at least once a year or immediately if any of the following conditions occur:

1) Yellow flame with burning smell.
2) Temperature will not rise.
3) Heats unevenly.
4) Burners make popping noises.

- **BEFORE CALLING FOR SERVICE**

Please check the following problems/solutions before contact our service center.

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	Electrode deposited with cooking residues	Use clean swab and alcohol to clean.
	Electrode damaged	Replace.
	Electrode wires are loose or fall off	Reconnect or replace with new electrode assembly with wires.
	Orifice blocked	Check the orifice for blockage.
	Wire is shorting	Replace with new electrode assembly with wires.
Burner can't light by match	No gas	Open the LP tank valve / Replace LP tank valve
	Gas flow is not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flame with gas odor	Incomplete combustion	Call our customer service center at (888)-287-0735
Low heat with knob in "HI" position.	Gas hose bent or kinked	Smooth out the hose.
	Burner or orifice blocked.	Clear blockage.
	Low gas pressure	Call the gas dealer.
	Grill not preheated	Preheat the grill for 15 minutes.
Flare-up	Excessive meat fat	Cut off fat before grilling.
	Temp. too high	Adjust
	Grease deposit	Clean
Flame out	High winds	Find a less windy place.
Flame lifting	Too high of a gas pressure	Call the gas dealer.
Flashback	Burner port blocked	Clean burner port.
Grease fire	Grease accumulated in food	Turn off knobs and LP tank valve. Leave lid open and let fire burn out. Clean the grill after cooling.

FOOD SAFETY

- **FOOD SAFETY:**

1) Always follow the following tips to enjoy safe and healthy outdoor grilling.
2) Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
3) Always separate raw meat from cooked foods to avoid cross-contamination.
4) Always use clean utensils to handle the food.
5) Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temperature of the meat, if necessary.
6) Place the cooked foods and leftovers promptly into the refrigerator when done eating.

VERY IMPORTANT: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL STORAGE

- **GRILL STORAGE:**

1) Clean the grill.
2) Store the grill in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
3) Store the grill in dry indoors ONLY after the LP tank is turned off and removed. The LP tank must be stored outdoors, out of the reach of children. NEVER store the tank in a building, garage or any other enclosed area.
4) Cover the grill with the supplied vinyl cover.

PRODUCT REGISTRATION

Thank you for purchasing the PermaSteel Grill. In order to register your product to receive streamlined customer service, please fill out the following Product Registration form and (1) fax the form and a copy of your receipt to FAX # 909-287-0733, or (2) mail the form and a copy of your receipt to PermaSteel Inc, 14231 Fern Ave, Building 10, Chino, CA 91710.

PRODUCT REGISTRATION

First Name:_____ **Last Name:**_____

Address:_____

City:_____ **State:**___ **Zip Code:**_____

Email Address:_____ **Phone:**____-____-_____

Product Model #:_____ **Date of Purchase:**____/____/____

Retail Store Location of Purchase:_____

Please rate the importance of each feature (1=least important; 10=most important)
Quality____ Price____ Size/Capacity____ Cooking Area____ Appearance____ Other____

What other brands did you seriously consider before making this purchase?
DCS_ CharBroil_ Brinkman_ Members Mark_ Lynx_ Other_
Did not consider other brands_

How did you hear about our product?
Magazine Ad_ Catalog_ Salesperson_ Word of Mouth_ Internet_
Store Display_ Other_

Marital Status Single_ Married_
Household Income Below $50,000_ $50,000-$150,000_ $150,000+_
Education High School_ College_ Graduate School_
Primary Residence Own_ Rent_
Comments/Suggestions:_____
_____

PERMASTEEL, INC.
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EMAIL: SERVICE@PERMASTEEL.NET